THE CULINARY CRAFT

LABOR DAY 1915

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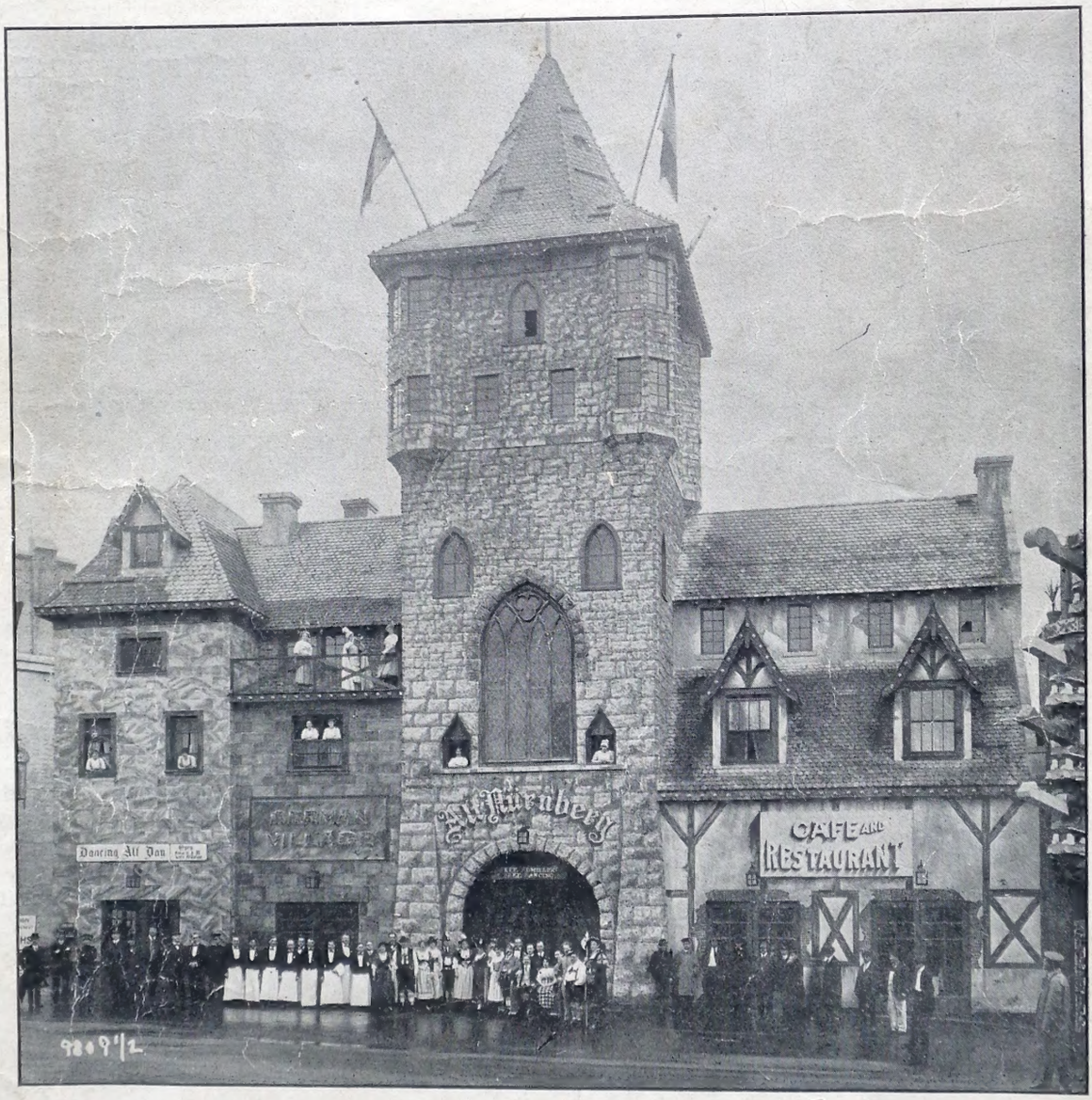
San Francisco Exposition 1915



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The Culinary Craft

A MAGAZINE TO ADVANCE THE INTERESTS OF THE CATERING INDUSTRY AND ITS EMPLOYEES

Published by the Local Joint Executiv Board of the Bartenders' and Culinary Unions

Entered as second class matter, April 15, 1914, at the Postoffice of San Francisco, Cal., unedr the Act of August 24, 1912.

Office of Publication, 14 Seventh St.

Payments may be made by Check, Postal Order, Express Money Order or Registered letter. All communications must be addressed to The CULINARY CRAFT

Vol. II. San Francisco, Cal., September, 1915 No. 12

SALUTATORY—OUR PURPOSE

"The Culinary Craft" is now owned and published by the Local Joint Executive Board of the Bartenders' and Culinary Unions of San Francisco. Its policy will be the promotion of the interests of all persons engaged in and connected with the catering industry.

The members of the unions are thoroughly alive to the issues of the age, and understand the forces and principles that move and guide the actions of men and the organized forces in society. They have striven to unite the employees in the various crafts composing the catering industry into one common brotherhood where the welfare of one is the concern of all and the welfare of all is the paramount duty of the individual to seek and protect. Their guiding principles are the principles of the American labor movement, but their airms are not limited to the present membership of that movement. They believe that all the members of society have interests in common with the members of the unions, and they consider it a pressing duty on their part to take cognizance of the conditions, wants and desires of what we for lack of a better name term the general public.

As employees engaged in the catering industry our members come in close contact with the general public. They learn to know it, and learn to appreciate its many-sided and potent influence upon the individual, the business and everything that concerns our mode of making a living.

The general public is the one factor in society that sympathizes with us, overlooks our shortcomings and appreciates our efforts when we render it the service which it has the right to expect. It and our organizations are the shields against unjustified criticism and assault. It is to the general public our craftsmen appeal when they seek to redress a grievance or to improve their condition.

This is the age of organization. Through organization and organization only can a given aim be accomplished. The Culinary Craft will help to the best of its ability in organizing the still unorganized workers in the catering and affiliated industries.

It will be the aim of this journal to foster good relations between our friend, the general public, and our organizations, the members and everything that pertains to the security and welfare of all persons in any way connected with the catering industry.

In looking over the field of California journalism we find few if any papers especially devoted to the interests of persons engaged in our industry. The new management of this paper, therefore, believes that it may fill a real gap in journalism by providing an organ of expression and a champion for the interests of those whom it represents.

It is our intention to adopt and carry out an anti-prohibition policy in connection with the ordinary activities and policies of the organizations. We know there exists among the ranks of labor an overwhelming sentiment against the prohibition movement. But up to the present no paper has taken up the task to unify and properly educate and direct that sentiment for the preservation of the trades actually dependent for their living on the industry which prohibition seeks to destroy. The failure of the press in general, even when opposing the propaganda of prohibition, to treat the issue seriously and with sufficient arguments to offset the frantic and vituperative appeals of our antagonists, calls for some new journalistic enterprise.

The defeat of prohibition a year ago does not satisfy the advocates of that social philosophy. Already they are preparing for another campaign and are covertly aided by the inaction and indifference of the press. As more directly affected than any other element of the people, we believe it is time to commence, at least among the members of our own crafts and associates, to combat the insidious work of the enemy. A campaign of education and defense must be started immediately if we expect to poll the vote on the prohibition question that we should. We are not overstating the situation when we confess that from indifference, ignorance and through misinformation, numbers of trade unionists are likely to fail to support our cause at the polls unless we make strenuous efforts to enlighten and exhort them as to their duty in the matter.

It is our intention to treat all arguments for the doctrine of prohibition with seriousness and respect. Error clothed in the raiment of theology, science and zeal is a foe to be respected and treated with due deliberation and prepared resistance.

We believe that a journal actuated by sincerity and demonstrating fearless and able consideration of the many subsidiary questions involved in the main issue will not only fill a long-felt want but will be a valued contribution in the campaign to preserve individual liberty and stem the tide of sumptuary legislation which threatens to ruin our lives and occupation while bringing disaster to the general development of the state.

A generous and far-sighted public will discover the value of our efforts, and we feel that the new policy of The Culinary Craft will in time prove the means of creating improvements in our economic condition and thereby justify the co-operation and support we now solicit as we enter upon the task of carrying out the above policy.

—T. J.

EDITORIAL NOTES

San Francisco showed its good sense by refusing to lionize vulgar Billy Sunday. Dr. Aked is to be congratulated for resigning from the committee responsible for his presence in this city. Billy Sunday outrages every finer feeling in an intelligent person. As for his campaign against the devil—well, it is an anachronism.

The causes of habitual intemperance are too deep, too numerous and too complicated to be dealt with successfully by legislation. Normal conditions of life, short working hours, fair wages, outdoor exercise, a job when one is needed will better promote sobriety than a thousand and one legislative enactments. "You cannot legislate morality," as Abraham Lincoln once said.

The great majority of adult people, men and women, are qualified to appreciate the value of wine, beer, cider and distilled liquors. They also know to use them moderately for pleasure, enjoyment and refreshment. There, however, is also a very small minority which does not know all these things. They abuse the gifts of nature. Shall the vast majority be sacrified for the insignificant minority? Most emphatically no. Where would the great American love of fair play and democracy come in, if they would be?

When all is said and done it is far better for the preservation of the workingman's independence, comparative freedom and sanity that he be a temperate drinker, or even a wasteful boozer, than that he should become a machine without a will, be inhumanly speeded up—in short, become what the inventors of modern speeding up sytems are pleased to call "efficient."

The prohibitionists are getting ready for the campaign of next fall, to carry this state for the drys. A few weeks ago they organized and appointed a committee to finance and fight the battle royal that is due. Let there be no misunderstanding about this. It is not going to be a cinch to keep California what it is now, a liberal state, the people of which may drink a glass of beer, wine or liquor in their homes or when out with friends for recreation and amusement. We, the workers in the catering industry, as well as those in the brewing, distilling, wine-growing and making industries, and all those other workers directly and indirectly depending for their livelihood on the decision of "wet" or "dry," are also getting ready. The co-operation of the employers is desirable, nay, even necessitous. One of the first things the employers should insist upon is that their employes be members of organized labor and citizens with the right of franchise, so that they may legitimately influence organized labor as a whole (part of which in many cases is unfortunately for the drys) and that on the day of decision they might have a say through the ballot and help to decide for the benefit of all the industries involved and save the state from the fanatics who would make it a crime to take a glass of beer in a home or in a cafe.

The hotel men of California are also getting ready against the fight to make the state dry. A campaign is being mapped out to have the hotel and kindred interests place an initiative amendment on the ballot next year, reserving liquor licenses to hotels should the saloons be voted out of existence. The hotel men seem to be a little scared. They are willing to compromise with the less radically inclined prohibitionists who would be likely to favor this middle course, as Mr. T. A. Young, president Los Angeles Apartments and Hotel Association, puts it in the Western Hotel Reporter. He further says:

"Ample reasons and arguments would be advanced by the hotel interests of this state to secure the vote of the logical reasoner in preventing California losing a large percentage of the tourist travel accustomed to moderate drinking that would be diverted to Florida and other sections of the United States where it was wet. Also that this middle course would save one of our most important assets, the wine industry of this state, and in addition the brewing industry."

Now this will never do. To save California from getting into the dry column, all those interested will have to hang together now or hang separately later. The wine growers, brewers, hop growers, liquor and saloon men, hotel and restaurant men, as well as the workers in these varied industries and trades will all have to work together or lose out, and the sooner all realize this the better will all be off.

One of the latest public nuisances is John L. Sullivan, ex-champion fighter, on a lecture tour in favor of total abstinence. True, the beginning was not a great success; only 275 seats were occupied in a hall that has four thousand, at Asbury Park, N. J., on August 8. The nonsense and jokes advanced as arguments for his case are simply not worth considering. But to give our readers an idea we will give a few ssntences from his address:

"It was on the 5th of March, 1905 that I took my last drink. If I hadn't sworn off that night I would not be here now. Instead—John L. Sullivan. I don't come here on any crusade, but I come to tell you to leave the stuff alone. My experience has been that when a man says, 'I can leave the stuff alone,' he always takes it.

"A rumhound is a peculiar and familiar sort of human being. His common saying is, 'Let's have another one.'

"It used to be said that a newspaper man done his best work when he was under the effects of booze. But there is a rule now in newspaper offices that the less a man drinks the more he is thought of. The result is that journalism is reaching a higher percentage basis than in the past.

"Since I have given up booze I've devoted more attention to my wife than I did before I married her. I'm more stuck on her now than I was before I married her. She cooks better meals for me now than she did before I married her.

"Take the boot on the other foot and let the wife stay out all night. What will happen? Suppose she came home soused—there'd be murder.

"I was a rumhound with a bankroll for fair, and I don't regret what I've done. But I tell you young men, pass it up. The day I quit drinking I was blind drunk."

From all this it can be seen that John L., with all the rest of the prohibition crowd, cannot conceive of a man who can drink moderately and live a happy and long life. He himself is now well up in years, and after being saturated and saturated with rum he is now on a crusade in imitation of Billy Sunday.

Would he have been moderate in his habits in early manhood and middle age his taste for a glass of beer, good wine or whisky would be still preserved and he could enjoy them. But now that his palate is gone, he would like everybody to stop drink. For John L. the great athlete of the past we can have some admiration; for John L. the advocate of total abstinence we have nothing but contempt.

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LABOR DAY, 1915

Labor Day, 1915, is to be memorable in the annals of organized labor in San Francisco, the State of California, and the World. For the first time in history, Union Labor, which built the greatest of International Expositions, is to take possession and enjoy it as fully as the men of finance, science and genius, who conceived it. Organized Labor will celebrate Labor Day on the grounds of the Panama-Pacific International Exposition—Monday, September 6.

For the vast number of people who will assemble there on that day, innumerable special attractions have been arranged. The Exposition directors are co-operating to make the day one of the banner days of the year, and that means over 100,000 admissions.

The main event will be the literary exercises, at which Frank P. Walsh, chairman of the United States Industrial Relations Commission will deliver the oration of the day. By his masterly, penetrating and courageous leadership, Frank P. Walsh has succeeded in a task which few men were both qualified and willing to handle. Even to have tried and failed, would have brought honor enough to most men, and now when success has crowned his efforts, his name and fame stands before the nation as a new revelation in popular government.

This man has shown, as no man before him, that ours is a government intent upon realization in fullest measure, Lincoln's idea of a government of the people, by the people, and for the people. Frank P. Walsh will tell us something on Labor Day that will be worth the hearing. His speech may rank with the greatest of patriotic and noble speeches delivered to the nation.

All men and women of labor who can possible do so, should honor the day with their presence. Do not let the greatest day of the year go by without you being there to lend it grace, strength and dignity. You may not imagine how proud a day it will be to see the hosts of Labor filling the courts, avenues and palaces of the Exposition.

Get your admission ticket from your union, and be sure it comes from the right source. Be union all the way through.

There will be so many features on the program that all may take part in their favorite outdoor pastimes. There will also be a number of novelties. The fireworks and naval display is to be magnificent and beyond the ordinary. Labor Day, 1915, will excel in number of attractions and attendance any Labor Day in former years. All must put their shoulder to the wheel to make it so.

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CAFE AND BUFFET
IN CONNECTION

San Francisco's Culinary Unions and Associations

WAITERS' UNION, LOCAL NO. 30

The history of the culinary unions in this city is interwoven. To write a synopsis of the history of local No. 30, no matter how short, would have to take into account at least the history of local No. 44 of the cooks and No. 48 of the waitresses. Early it has been shown that all the workers in the catering industry have to co-operate to get beneficial results for the men and women involved.

The old-time Cooks and Waiters' Union which at one time had over 2,000 members, went out of existence in 1887 during a strike in behalf of the bakers.

On January 19, 1901, a mass meeting of cooks and waiters was called by a few men led by Frank Strong Hamilton. The meeting place was at 1153 Mission street. The organization then formed was later chartered by the H. and R. E. I. A. and B. I. L., and became known as Cooks and Waiters' Alliance, Local No. 30.

By April, 1901, practically every man and woman working in the crafts was in the organization. The work of perfecting the organization under the leadership of men who had seen active service in labor unions in other localities, was vigorously prosecuted, but it was no primrose path. Enthusiasm ran high, but the radical element at times had to be restrained from precipitating premature action that would have wrecked the hopes for better working conditions.

Demand for better hours and wages and a six-day week were formulated. Although Brother John C. Lane, who was then president, tried to delay action to enforce these demands, so strong was the sentiment for immediate action and so confident was this new child of labor, that all advice was disregarded, and by unanimous vote it was decided to go on strike for a six-day week.

The Restaurant Keepers' Association had up to the time of the strike absolutely refused to consider the scale of wages and agreement presented by the union.

The day the strike was declared "B. B." hall on Eeddy street was rented as headquarters and the union was in session almost continuously.

On May 3 a torchlight procession was held on Market street, led by the waitresses in carriages. The Hackmen's and Musicians' Unions generously donated their services. In front of Johnson's Creamerie the procession halted and the band played a funeral march—which subsequently proved to be appropriate and prophetic, for though Mr. Johnson fought the unions for three years, he finally went out of business, like many others who have "bucked" the union and disregarded the rights and modest demands of the culinary workers.

ALFRED STEIMER
President Cooks' Union No. 44

HUGO ERNST
Secretary Waiters' Union No. 30

MICHAEL CANNY
Business Agent, Cooks' Union No. 44

Throughout the struggle, which was a protracted one, the majority had worked devotedly for the cause.

In the meantime the demands of the union were gradually recognized as being fair and just, and most proprietors conceded the six-day week principle.

The meetings of the union were conducted en masse during the stormy period of its first formation and progress. The many dissimilar views and discordant interests of the members had free play to vent themselves at these meetings. Strong individualities with their personal followings were constantly fighting for prestige and control.

However, all factions being intensely in earnest as to the general progress of the movement to improve the conditions for the workers, it did not take long for nearly all to realize that there must be an end to all these needless internal contests and strife. Hence, a movement took place to segregate the different crafts into separate units or locals.

After the fire of April, 1906, the officers and members of local No. 30 got together in Golden Gate Park.

The bartenders were the first to establish headquarters in the city. One of their officers lived on Ivy avenue, and that cottage, together with an adjoining one, in a week or two became the headquarters for locals 41, 44, 48 and 110, while local 30 established its headquarters in a small store at 1195 Scott street.

With the consent of the International Union all members from San Francisco had their dues remitted for several months after the earthquake and the per capita tax of the locals was remitted.

The reconstruction period was one of marked activity in all lines and trades as a result of the millions of dollars of insurance money available for the rebuilding of the city. Work became plentiful for our membership and wages rose in proportion to the rise of prices of room rent and cost of living.

New wage scales were adopted by all the locals and have remained in about the same state up to the present time.

At present local No. 30 has about 2,300 members, and more money in its treasury than it ever had.

Local 30 has been very prominent in the "segregation" fight. It is the largest culinary union in the Interna-

tional. And amongst its other achievements is The Culinary Craft. It has published the paper for nineteen months and made good. The officers and members of local No. 30 command respect not only in our allied crafts but also in the labor movement at large.

BARTENDERS' UNION, LOCAL 41

This today is one of the most progressive bartenders' unions in the International Union. It was organized in May, 1901.

In the beginning sailing was not very smooth for the newly organized local. The internal affairs of the union were not satisfactory at all. A great many obstacles were, however, overcome and the union, after a strenuous and rather bitter fight, finally succeeded in getting "one day off in seven" for the boys. The great fire brought disorganization and a lot of trouble. When Dan P. Regan, the present secretary, took hold of the organization, first as business agent and later in his present capacity the organization had just 300 members on its roster and exactly $300 in its treasury. The remarkable thing then was that in spite of the local having 300 members only, almost every saloon and cafe in the city disclosed a bar card.

After being in office seven years, Regan, who in the meantime had been elected to the state senate for two terms, succeeded in bringing the membership to about 1,300, and put a nice sum in the treasury.

The local pays a sick and death benefit to its members. In the past eight months this amounted to the neat sum of $3,044. The local also furnishes the services of a doctor to its sick members.

From a modest start No. 41 has become the second largest bartenders' union in the country.

WAITRESSES' UNION, LOCAL NO. 48

In February, 1906, a new organization was added to the roster of our International Union. The girls believed it was best for them to have a local of their own, and no obstructions were put in their way.

After all the formalities had been complied with, Theodore Johnson, of Local No. 30, installed Beril Greene as first president, and May Killborn as first secretary.

Since then, Local 48 has prospered and is known as one of the best conducted women's organizations. The local now has about 800 members, with Ida Kean as president, M. Smith, secretary, Lulu Drake, treasurer, and Aurella McKenna and Edith Reynolds as business agents.

To local 48 belongs the distinction of supplying the first female general organizer to the Intrenational, Miss Minnie Andrews having been appointed as such by the G. E. B. after the adjournment of the convention in San Francisco.

M. SMITH
Secretary Waitress' Union No. 48

DAN P. REGAN
Secretary Bartenders' Union No. 41

EMIL G. BUEHRER
Secretary Cooks' Union No. 44

COOKS' HELPERS UNION, NO. 110

On the 28th of July, 1902, after previous organization of local No. 44 of cooks, local No. 110 was installed. This, the only local of its kind in the International, consists of cooks' helpers, dishwashers, porters and other miscellaneous help employed in the catering industry. Amongst its members are found some well educated people. The union has shown a great deal of independence. It has always stood for autonomy, refusing to be absorbed by Local No. 44, in spite of the most strenuous efforts by that local.

Local 110 has shown the way how to take care of unemployed needy members of labor organizations during periods of unemployment. During cold, wet and dreary days they furnished warm meals for those of the members at its headquarters, 338 Kearny street.

Local 110 is always willing and generous to come to the assistance of its sister locals. It has a membership of about 800 and a nice sum of money for a rainy day. The officers and delegates are always ready and able to protect the interests of the members.

COOKS' UNION, LOCAL NO. 44

In the synopsis of the history of local No. 30 the early history of local No. 44 is also given. To save needless repetition a few interesting facts since the foundation of the separate local for cooks will be mentioned.

On July 17, 1907, local No. 44 was installed and ever since the cooks of San Francisco have worked to gain better working conditions. Today these compare very favorably with those of other crafts in the International here in San Francisco and elsewhere.

The membership now is close to 1,100. Alfred Steiner, president of local No. 44, is a vice-president of the California State Federation of Labor. Michael Canny, business agent, acted as chairman of the convention committee, which made all the arrangements for the recently adjourned convention of the International Union. Emil G. Buehrer is secretary and is keeping the organization to the front. A. Dodge, business agent, is always active. Chas. F. Fleischman, past president and business agent, was formerly on the G. E. B. of the International.

Demand the union label, card and button.

THE PACIFIC COAST WAITERS' ASSOCIATION

This association is the oldest culinary organization in San Francisco today. It was originally organized as a union with a charter from the National Alliance, a central labor body of the '80-'90's of the last century.

There have been waiters' organizations in this city before the forming of the P. C. W. A. The last one was broken up as a result of a sympathetic strike of the waiters in behalf of the Journeymen Bakers in 1887. From 1887, however, there was the organization known as the "White Cooks and Waiters' Union," which, however, only numbered a few hundred at most. It was affiliated with the Federated Trades, but did not prosper very long. In 1897, the Christian Endeavor Society held its convention in this city, and the boys, led by Joe Baughman, took advantage of this event and made another attempt to organize, succeeded and the present P. C. W. A. is the result.

The majority of the boys were much disheartened at the time, and it was rather difficult to get them together. Joe Baughman and the other leaders solved the problem by taking to a ruse. They inserted the following advertisement in the morning papers:

> Wanted—100 waiters at 1159 Mission St.; come prepared to work.

When the unemployed waiters of the city woke up on the morning of the 22d of June, 1897, and read the above advertisement in the papers, they must all have decided to go to 1159 Mission street, for at the appointed time something over a hundred waiters met at the Mission street hall. The majority brought their jackets and aprons with them. Many were the expressions of disgust when they found there was no work in sight, nothing but a bunch of agitators trying to start another union. However, most of them stayed for the meeting and their disappointment was considerably alleviated by the opening of a keg of beer.

It had already been found that in order to keep the boys together and insure the perpetuity of the association it would be advisable to go upon a partial club basis and make it more attractive and homelike than the saloons. Looking to this end the entire third floor at No. 5 Stockton street was secured.

After the earthquake the association had its membership greatly scattered and for a short time its headquarters were moved to Oakland. Finally five small rooms were secured on the corner of Steiner and Ellis streets and the headquarters brought back to San Francisco, and the work of rehabilitation begun in earnest.

This ended when the association moved to its present club rooms at 181 Eddy street.

JOSEPH BLASS
President International Geneva Assn.

FRED BECKER
Secretary International Geneva Assn.

LEOPOLD WALKNER
Treasurer International Geneva Assn.

INT. GENEVA ASSOCIATION, SECTION SAN FRANCISCO

It was founded 9th of May, 1905, and has succeeded in holding its reputation for being one of the best of the many sections of this organization in the United States. When the San Francisco branch was founded the administration sent a letter to all kindred associations acquainting them with the aims and objects and pledging the co-operation on all matters tending to further the interests of all hotel and restaurant employes in this city, which policy resulted in the harmonious co-operation with local No. 30.

Due to the untiring efforts of its past presidents, such as S. H. Gottlieb, Charles Jeremias, Henry Grossel and Walter Sharp, and the present president, Joseph Blass, the section has flourished with great prosperity.

The main object of the association is to create a home environment for its members and to assist them in times of need.

ITALIAN COOKS AND WAITERS' CLUB

Tucked away in "little Italy" is this, the youngest social organization of culinary workers in the city.

The club rooms are very nicely appointed. Every Sunday night you may see there a slice of real Italian life in the ballroom. There is dancing and singing without any formality. "Do as you like," so long as you don't interfere with the same right of any other member or visitor, is the slogan. If the members want refreshments they get it themselves, from a bar in the same room. No attendants are permitted.

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JUNE 30, 1915
Assets.....$60,321,343.04
Deposits 57,362,899.35
Reserve and Contingent Fund.... ..... 1,958,443.69
Employees' Pension Fund. 199,164.12
Number of Depositors....66,96

THE WAYS OF PROHIBITION

Oregon and Washington went dry at the last election. The edict goes into effect in both of those states on January 1, 1916. This, however, does not mean that beer and other alcoholic beverages will not be obtainable in those states by all those who desire to have and enjoy the same. As is well known the United States Supreme Court rendered a decision some time ago that interstate carriers cannot under existing laws be prevented from transporting alcoholic beverages into no-license territory. The same law that prevents the manufacture and sale of liquor in the states of Oregon and Washington allows the citizens of these states to purchase three dozen bottles of beer and two quart bottles of whisky every four weeks. As a result of this two mail order liquor houses are preparing to open in Hornbrook, Cal., the nearest town to the Oregon-California line.

The names of 400,000 inhabitants of Oregon and Washington are catalogued with an alphabetical index by these enterprising busienss houses, who propose to shoot alcohol across the state line into Oregon and Washington. One of the firms has built a warehouse 100 feet long and 80 feet wide in which they will store the beverages.

A fireproof burglar proof safe has been built in which are kept the names and addresses of the 400,000 tipplers of Oregon and Washington, who will be likely purchasers.

The value of town lots in Hornbrook has advanced 50 per cent the last three months, or since the property owners realize what a geographical advantage they have in dealing with booze shipments to the northern states. Another instance where prohibition does not prohibit, and where some people make the money through the folly of others.

PROHIBITION IN KANSAS

What about Kansas? Has prohibition brought plenty and prosperity to the workers of that State? Prohibitionists and antisaloon leaguers, with all the confidence of hysteria answer, "Why certainly! Prosperity and Kansas are synonyms!" It comes as a severe shock, then, when we find that prohibition has brought no blessings to the workers in Kansas, and that men and women are exploited to the last notch in the much-heralded realm of "No Drinks."

It has ever been the contention of organized labor that drinking had little to do with the poverty of the toilers, and that if every saloon were closed that the workers would be exploited in the same old way.

And now to substantiate this, comes a daily paper of Topeka, Kan., "The Topeka Capital," and this is what it has to say:

"How is this for prosperous Kansas? Statistics show that in the canning and preserving industries in this State, 77.47 per cent of the employees receive less than $10 per week; 15.48 per cent receive less than $10 per week, and of these who receive less than $10 per week, 62 per cent are men, and 38 per cent are women and children. Their working time averages but little less than 10 hours per day. Are we not badly in need of Federal labor unions?"

Some years ago, the prohibitionists went over the length and breadth of Kansas and told the workers of Kansas that their conditions were bad, their hours long, and their wages low, and their savings accounts small or nothing at all, because they spent so much time in the saloons and so much money for drink.

The article just quoted proves that either the prohibitionists did not know what they were talking about, or that they were deliberately lying. The same thing is true in California. When prohibitionists tell you no saloons means more jobs and higher wages, either they don't know what they are talking about, or they lie.

The loss of a job often means the loss of home. There is just one thing sure about prohibition and the county option elections. If they carry, they will throw people out of work.

Would you take a meal away from a man; would you vote a home away from him if you could not give him another? When you vote men's jobs, home and food away. Have you got others to give them? If you are in some craft not connected with the catering industry, have you any more money than you know what to do with? Has your craft more jobs than it knows what to do with?

Prohibition and anti-saloon campaigns are false issues to the working man except for the reality that they will make men jobless. The prohibitionists were wrong in their analysis of economic conditions and remedies in Kansas.

Can you take any chances on their doctrines in California?

The Bible says, "Do unto others as you would they would do unto you."

Would prohibitionists like their jobs voted away, if there were no others to give them?

When a prohibitionist tells you about Kansas, ask him if prohibiton is such a great thing, why is it that the daily papers are calling for Federal labor unions to rescue the toilers of that State from low wages, long hours and poverty?

FRED R. HOOKE
Manager P. C. W. A.

LEO STEINER
President P. C. W. A.

CHARLES HONICH
Auditor P. C. W. A.

Review of San Francisco's Hotels, Restaurants & Cafes

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The fame of San Francisco's restaurants, cafes and hotels is heard the world over. The folks of San Francisco are a great "dining-out" people. The visitors, of course, having heard of the fame of San Francisco's chefs, and eating places, naturally want to find the several places where the culinary art is practiced, with such great success. We have gathered into the space available, such information as we think will help the home folks as well as visitors to go to the place that fits their particular mood.

ST. FRANCIS HOTEL

Location and architecture of the St. Francis is ideal. The latter has been somewhat marred by the addition of the last wing. The volume of business has so increased that art had to be sacrificed to accommodate business.

James Woods is the man who made the St. Francis what it is today. When we say Jimmy Woods we not only mean him personally but also all those whom he chose as the heads of the several departments. The success of any business, but particularly that of a hotel, depends on the ability of the departmental chiefs. Mr. Woods was particularly happy in choosing such men as Mr. Wilson as his first assistant, James Lieb as his maitre d'hotel, and Victor Hirtzler as chef de cuisine. Mr. Lieb is a strong believer in a fair deal for his waiters. The reward of this is a good and efficient crew.

PALACE HOTEL

At one time Palace Hotel and San Francisco meant the same thing. It was then conceded by travelers that nowhere else was there a hotel equal to it. The original Palace was built by William C. Ralston in 1873, with the avowed purpose to give San Francisco the best hotel in the world. The hotel experienced a remarkable existence. The civic history of San Francisco has been molded to a great extent by and in it. Colonel Kirkpatrick, who had been manager of the hotel until the time of his death was regarded a great friend and protector of the employes. Victor Reiter, for many years maitre d'hotel, has established "service" not only in this hotel, but in all of San Francisco.

Since the death of Colonel Kirkpatrick many changes have taken place. Previously Otto Haberlie had been appointed in Reiter's place when the latter left to go as manager to the Oakland Hotel. And al-

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HARRY MARQUARD
Head Waiter, Tait's Cafe

though the management changed three or four times in the last year or so, the crew in the grill and the main dining room has remained intact practically since the reopening of the new house in 1909. The sticking capacity of the boys in that house is something remarkable. Captains Tarot, Kean, Paul, Vassen, Zarsky are still there. Captain Wyborny, whom the boys especially liked, left a few weeks ago to go into the real estate business. The banquet captains, Dubordieu and Barthel, are still there doing business the same old way. There is Whangel and Coleman and our Joe, Duffus and Baraggio still teasing each other; in fact, the whole outfit happy as ever.

TECHAU TAVERN

Techau's completes the famous triangle, the other two points of which are the Odeon and Portola-Louvre. It is just across from both of these places.

In the afternoons it is a favorite place to take tea or something stronger, with the ladies out shopping. For lunch, dinner and supper a gay crowd assembles here, enjoying the best of everything prepared in the best way.

Mr. Morrison, as manager, has established a reputation for himself and the cafe. Mr. Oblatt, as headwaiter, demands service at all times from his subalterns, captains and waiters.

The kitchen is in charge of Mr. Fred P. Compagron Jr., the well-known chef.

THE REX CAFE

This, the latest addition to the many cafes of San Francisco, is under the management of Meyerfeld and Mann. It is located on O'Farrell street, opposite the Orpheum. Mr. Joe Dier is in charge of the service department. The exterior, as well as the interior, is very pleasing and restful to the eye. The second floor holds a number of private dining rooms.

FRED SOLARI'S

For those who know Solari's means good service and the best of cookery.

Fred is one of the boys, the most democratic boss in the world. His is the place where the waiter is the most important person (after the guests) in the house. He knows what a fairly treated waiter can do. Salesmanship is here greatly appreciated, nay even demanded. His manager, Max David, is very popular. "Where is Max?" you can hear every moment. And Max is usually there to do a little something for everybody.

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OTTO GABEL
Head Waiter, Cliff House

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Portola-Louvre is located at the junction of Powell and Market streets, in the very heart of San Francisco's retail, hotel and amusement district. It is a popular and delightful day and evening resort. Here the traveling public and the local people meet on equal terms. Especially in the evening this place presents a beautiful living picture of enjoyment.

And the joy of it all is enhanced by the knowledge that the men who serve you all belong to the organization of their craft, which is a sure indication that they are in all respects treated with justice and fairness. The proprietor is C. O. Swanberg, the patriarch of restaurant keepers, brought up in the catering business in San Francisco. If you are hungry, look over the bill of fare and give your order to "Big Ben" or some of the "Charleys" or "Ganymedes" around you. If you do not know what suits you best ask Mr. Richard Black, who will tell you without fail. He knows what an appetizer and a portable chafing dish will do to just such a troubled soul as yours. Mr. Ferguson, the head waiter, is passing by and observes whether you are comfortable and your wants attended to. The chef de cuisine is Mr. Sorensen. While the name does not sound like pure French, it does guarantee, however, a genuine French flavor to the dishes he institutes in the kitchen.

If you are a lover of mixed goods, you may take a peep at our August Boell, the great mixologist. He can mix anything for you.

Having satisfied the needs of the body, you can now give free play to the senses and enjoy the dance to the utmost.

ODEON CAFE

"Never a dull moment." Mr. A. Becker and his son Hans are keeping the place up to its chosen motto.

The music, under the direction of Dr. Maxim De Grosz, late with the Savage Opera Company, is varied. Classics from the operas and cabaret de luxe change off.

The dining room is under the supervision of William Buescher, one of the best known head waiters on the Pacific Coast.

The boys, needless to say, are all staunch union men. A good many of the boys working elsewhere can be seen at the Odeon with their wives, or sweethearts, on their day off, enjoying the show and the food.

The boys don't change much here. A good many of them now working opened the Odeon on Ellis street after the fire and moved to Market street when the new Odeon reopened.

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TAIT-ZINKAND'S

Better known as just Tait's. To be in San Francisco and not to go to Tait's would mean to be in Rome and not see the Pope. It is perhaps the busiest place in town. Tables are at a premium. The descendants of early California pioneers who are now mostly in the millionaire class, the bohemian and sport element are to be found here intermingling in particular after theater.

John Tait is unquestionably the most popular restaurateur in town. His headwaiter, Harry Marquard, has become an institution. Max Breitman is the "pancake Suzette kid." In the "Pavo Real," on the third floor, Terpsichore rules supreme.

The waiters, although extremely busy, find time to encourage and josh each other.

Mr. Brown, headchecker, is the fastest and most accurate man in the business. His memory is simply marvelous, but what would be Tait's without Sam Nussbaum, or Sam without Tait's?

HEIDELBERG INN

One naturally thinks of "Alt Heidelberg." The only thing missing to make deception complete is the absence of the River Wieser. Food and drink, waiters and entertainers are "just like home in Germany" before the war. There is August, with his "I should worry" expression on his face, which by the way was used to advertise Acme beer, and bald-headed Heine, and many other German-American boys, ready to make you forget your troubles. Mr. Mortensen, in charge of the dining room, is diligently carrying out Mr. Hirsh's, the proprietor, order not to bother the customers with too much attention. "People want to be left alone," says Mr. Hirsh. Mr. Rich, manager of the Palace Hotel, once said: "If I want a good glass of beer and a cheese sandwich after the show I go to the Heidelberg." 'Nuff said.

The Hof-Brau is under the same management, and a similar atmosphere prevails there.

FRENCH & ITALIAN RESTAURANTS

The French restaurant from before the fire period is, with one or two exceptions, a matter of the past. Those still in existence are the Poodle Dog on Mason street, and Blanco's on O'Farrell, but that's about all.

The places where one can get good French or Italian dishes are: The Fly Trap, on Sutter near Market; St. Germain, Ellis street; Dante, on Broadway; Bergez - Frank's, Bush street; New Frank's, on Clay, opposite California Market; Jules on Mar-

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ket, in the Monadnock building, is a good place to get a 75c or $1 dinner.

THE CLIFF HOUSE

Just outside the Golden Gate, high on a cliff, stands this landmark of San Francisco. The old Cliff House, although reported as destroyed by the great conflagration of 1906, withstood the same. It was destroyed, however, by a fire a year or so later. In its place now stands a more modern structure. On the broad terraces one may enjoy food and drink and observe the seals on Seal Rocks. It can safely be said that every tourist visiting San Francisco for the first time goes to see the Cliff House.

The manager, Mr. Rosenfield, and Mr. Gabel, as head waiter, are well taking care of the cosmopolitan guests who gather there. San Franciscans also are to be seen in great numbers enjoying food, drink, dance and entertainments.

HERBERT'S GRILL

A place in a class by itself. No members of the weaker (or is it the stronger?) sex are allowed here. A luncheon in hurry or a dinner at leisure with the best of draught beer is to be had here.

Mr. Herbert, the owner, is known for the perfect confidence he has in his employes, and they in response do their best in bringing new and keeping the well established trade.

To get a good steak, go to the **Bay City Market Grill.** For shellfish and a medium priced meal the **California Oyster Parlor** at No. 40 Eddy street, Schmidt & Jabs, proprietors, is well known. **The Royal Chef,** on Sixth street, makes a specialty of barbecued meats.

THE BRIGHT LIGHTS

A great deal of patronage get such places as the Black Cat, on Mason; The Pup, on Taylor; The Palace Cafe, on Ellis, near Fillmore, and many other similar kind. In all these establishments good entertainers and plenty of fun are to be found.

THE COFFEE HOUSES

San Francisco is not only famous for its swell hotels, cafes and restaurants, but also for its coffee houses, so-called. They all have good coffee and cake, ham and eggs, pork and beans, and all those other dishes which were the food of all classes in the early days and again right after the fire, when all ate the same kind of food. "Meads'" with their several places, California Cafe, with three, Golden

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Poppy and some smaller ones, belong in this class.

Most of these places pay their boys, cooks and waiters, more than the respective wage scales called for.

THE WORLD'S FAIR GROUNDS

To be able to compete with the public dining places of the city of San Francisco, those having concessions on the Fair grounds had to bring forth something new and different. It was no easy matter to accomplish this, San Francisco having the most and the greatest variety of establishments for the patronizing public. That this, however, was accomplished is due to the enterprising spirit of Fritz Muller & Sons, they having had previous experience at the fairs of Omaha, Neb., Buffalo, N. Y., St. Louis, Mo., Portland, Ore., Jamestown, Va., and Seattle, Wash.

ALT NURNBERG

The most popular place on the Zone is no doubt the "Alt Nurnberg," where Fritz Muller, Sr. and Jr., are in charge. Thanks to their experience they have

OTTO MULLER

laid down as their first principle in business, a contented crew. Muller Sr. says: "The time has passed when one man could make a business successful; the co-operation of all is necessary. The best of managers can't accomplish anything if the employes do not co-operate. To get this co-operation you must treat them fairly and squarely."

Mr. Joe Bersin, having been with the Mullers previously and knowing well the opinions and desires of the management, carries them out to the letter. He came to the "Alt Nurnberg" directly from Reisenweber's in New York. With the able assistance of Mr. Eugene Belcha and Mr. Gilly as captains, and a crew of San Francisco boys as waiters, he was able to create a standard of service for an exposition formerly unknown.

Some of the old-timers working there are Ehl, Wagner, Hoffman,

FRITZ MULLER, SR.

Duerschinger, Gottschalk, Fleitz, Sarinelli, Shavatol, Newman, Bassler, Brutchy and Karsten. Mr. L. J. Locke is chef.

OLD FAITHFUL INN

Is in the Yellowstone Park concession and is an exact replica of the famous Inn wherefrom it takes its name. Its seating capacity, 2,230, makes it the largest dining place in the United States. The 80-piece orchestra is the sensation of the Exposition.

Otto Muller is managing the Inn. Otto Abel is Maitre d'Hotel. G. Kammerer is in charge of banquets, of which there are many, and of large attendance. Mr. Philip Weber, formerly of the Palace Hotel, is conducting a first class cuisine.

MULLER-LUXUS CAFE

Is located in the center of the Exposition grounds proper. The other cafes are all on the Zone. Under the management of Charles Muller it is a favorite place for those who enjoy good eats and drinks. A feature of the place is the spacious veranda on the European style, where one may have an outdoor luncheon or dinner. Mr. Oberlander as head waiter is the right man in the right place.

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JOE BERSIN
Head Waiter, Alt Nurnberg

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OTTO ABEL
Head Waiter, Old Faithful Inn

JOHN P. McLAUGHLIN

for ASSESSOR

He is a native of San Francisco, and for many years has been active in public affairs.

Was appointed a member of Board of Health, 1908; elected a member of Board of Supervisors, 1909, and appointed Labor Commissioner by Gov. Hiraw W. Johnson, in 1911.

In four years, McLaughlin has investigated over 28,000 complaints, and collected over $300,000.00 in disputed wage claims without cost to complainants; also enforced the Child Labor Law, and Eight Hour Law for Women.

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VIRGINIA TO LOSE ITS MINT JULEPS

The victory of the drys in Virginia in the Democratic primary of last month marks an invasion of the prohibitionists into an entirely new territory. This territory is sentimental rather than geographical in its nature, in that the enactment of the legislation which was made an issue in the primary campaign which theoretically, if not practically, mark the passage in the Old Dominion of the mint julep, which has from ante-bellum days been closely associated with the picturesque characteristics attributed to the cavaliers of the old South.

From time immemorial the picture of the "Southern gentleman," with his mansion and broad acres in Virginia and the old negro serving mint juleps, has been dear to the hearts of the novelist and of devotees of "local color."

Reports from Virginia, which are not complete, indicate that the victory of the drys has been sufficient to guarantee an overwhelming majority in both branches of the Virginia assembly. It is true that the vote was only in a primary, but a Democratic primary nomination in Virginia is tantamount to election.

In Kentucky the issue is being drawn so that the smashing of tradition seems imminent there, so imminent that the distillers, for the first time in history, are organizing openly there for opposition to the prohibition movement.

The president of the world's biggest railroad gets a salary of $1000 a week. Bud Fisher, who makes comic cartoons for newspapers, will hereafter collect double that much until folks grow tired of his particular pen and ink stunts.

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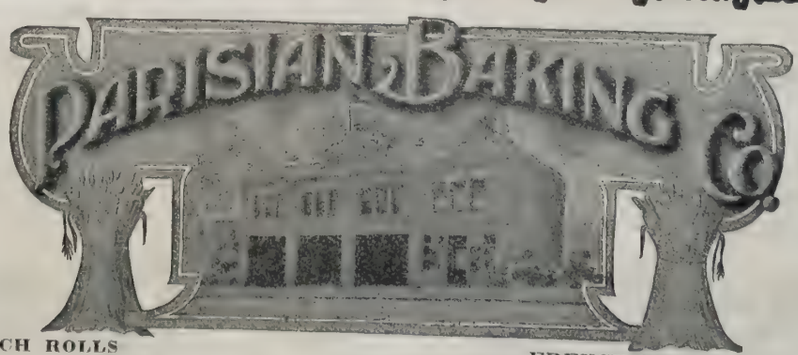

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A PERSIAN PROHIBITIONIST

By C. C. Edwards

In reading, the other day, those delightful letters of the Italian, Della Valle, I was interested to find that Russia is not the only country which has gone dry by royal decree. As far back as 1620, a prince greater than Nicholas the Second, by a stroke of his pen, prohibited the drinking of wine throughout his kingdom. The prince was Shah Abbas the Great of Persia, and Della Valle, who was at Ispaham at the time, describes in detail the working of the decree.

No one knew the exact reason for the prohibition. The Shah had recently been ill, and it may be that indulgence in wine had aggravated his malady; or perhaps, during his sickness, the notorious drunkenness of his subjects had weighed down his conscience. Della Valle believed, however, that military necessity was the deciding cause—a curious parallel to the situation in Russia 300 years later. Shah Abbas was obliged to maintain a very large army for his continual wars against the Turks and Tartars; but prohibition was not with him, as with Czar Nicholas, a question of military efficiency. It was rather a method of economy; by forbidding wine to his soldiers, he was able to cut off from their pay the amount (by no means inconsiderable) which they had formerly spent on drink.

The Shiite Mohammedans of Persia have never included abstinence from wine as one of the tenets of their creed. Their poets have sung the joys of wine with only less fervor than the joys of love. When, therefore, the cup was forbidden to all Mohammedans in Persia (the edict did not apply to Christians), the people felt the new laws very keenly. The decree was strictly obeyed, says Della Valle; and by way of explanation of the readiness of the Persians to abide by it, he adds that drinkers were punished by having molten lead poured down their throats, and that wine-sellers were disemboweled.

JAMES KARSTEN

J. WEINBERGER

Above all, the courtesans of Ispahan were affected by the edict. They made every effort to bring about its repeal, and collected a large sum of money wherewith to bribe two of the Shah's favorites to use their influence with him. Forfi said they, since wine had been forbidden, they had no following and were dying of hunger: Sine Cerere et Baccho friget Venus.

The Mohammedans felt it especially hard that they should be forbidden the wine which their Christian neighbors continued to enjoy. And we may believe that these latter—Georgians and Armenians to whom privileges of any kind were seldom accorded—did not hesitate to display their rare advantage. "How I have laughed," says Della Valle, "to see with what passion, with what gesticulations, these poor Mohammedans stand about, watching the Christians who drink in public; with what sighs, with what words of envy they bewail themselves . . . . And I have laughed more at certain persons who now call on me much more frequently than formerly, to enjoy the privilege of my house; where, as a guest of the king, I may not only drink freely myself, but may serve wine to the Mohammedans who come to visit me; provided that it is done with discretion and that my guests do not allow themselves to be seen drunk on the street. Thus it often happens that, in the case of certain persons of consequence, I am obliged, after having regald them with long symposia, to give them a place to sleep to digest their wine, that they may free themselves from the madness of Bacchus before they issue into the square in the sight of men."

Alas for the efforts of the royal prohibitionist! His subjects failed to profit by his paternal regulations for their welfare. Forbidden the joys of wine, they sought the consolation in opium. So rapidly did this drug grow in popularity, especially in the army, that the Shah was forced to recognize it as a more serious enemy than the liquor which he had banned. Within eight months of the promulgation of his first decree, he published another, this one a prohibition of opium. And since it was pointed out to him by his advisers (the same favorites, perhaps, who had received money from the daughters of joys) that men accustomed to opium would not be able to tear themselves suddenly from all stimulants, he gave universal permission that his people might drink wine as

(Continued on Page 21)

SECRETARIES AND OTHER CORRESPONDENTS, KINDLY TAKE NOTICE

1. Keep us informed on all interesting news of the industry wherein you work.

2. Keep us informed on all important personal news.

3. Write personal and trade items on separate sheets of paper.

4. Have your report at this office not later than the 5th of each month.

5. Your prompt attention to these requests will render valuable aid in making our journal a success.

6. If any of your members entitled complain of not receiving the magazine, instruct them to drop us a postal card calling our attention to the matter and giving correct address and we will attend to it.

THE CULINARY CRAFT

A Magazine to Advance the Interests of the Catering Industry and Its Employees

The official organ of the Local Joint Executive Board of Bartenders and Culinary Unions of San Francisco, California.

Published Monthly by the L. J. E. B.

J. Weinberger, Editor **Dan P. Regan, General Manager**
James Karsten, Advertising and Circulation Manager
Advisory Board—Theodore Johnson, Local 30; A. Zimmerman, Local 41; Alfred Steimer, Local 44; Laura Molleda, Local 48; J. O'Leary, Local 110.

Yearly Subscriptions, $1—Bundles of Not Less Than 20 Copies, Five Cents Per Copy

Send all communications to The Culinary Craft, 14 Seventh Street, San Francisco, Cal. Payments may be made by check, postal order, express money order, or registered letter.

Entered as Second Class Matter, April 15, 1914, at the Post Office of San Francisco, Cal.

ON PICKET DUTY

By A Libertarian

Far be it from us to believe that the troubles of the working people would be done away with if the employers would recognize the unions. Labor will not and cannot be satisfied until it gets what it produces, but while we have an ideal we cannot wait with folded arms for the realization of this ideal, and while we are sometimes fighting, sometimes biding time or just doing nothing, daily problems are confronting us in the shops, factories, mills and mines which need immediate attention. To have an understanding with the employers about the methods and routine of these readjustments is decidedly to the advantage of both parties. This is exactly what the manufacturers in the cloak, suit and skirt industry of New York have discovered.

After repudiating the famous "protocol" made with the unions involved they have again established relations mutually acceptable to employers and workers. Would the employers have insisted on not recognizing the unions the result would have been a strike of 60,000 workers, with tremendous losses for both sides. Instead they established a treaty of peace for two years, that is a new "protocol," and the continuance of the machinery that averted the threatened war.

For twenty-two years Andrew Furuseth has worked and led the fight for the principles embodied in the Seamen's Bill. He was aided by organized labor, including the American Federation of Labor. The powerful labor organizations were responsible for forcing the passage of this law.

Great was the rejoicing when President Wilson signed the bill. But it looks as if the work of all these years will be undone at the coming session of Congress. President Wilson himself is being reported as favoring the repeal of the sections most objectionable to the shipping interests. They are the section dealing with the quota of crew, requiring able-bodied seamen of three years' experience, and the section requiring that 75 per cent of the crew must understand an order. The number of lifeboats may also be reduced. The total effect of these amendments will be to increase the hazards of the traveling public, and force more of them to learn swimming before starting on a voyage.

It will also be attempted to restore imprisonment for desertion. The act as it is now merely forfeits wages and effects in case of desertion.

Should this attempt prove successful, American sailors will remain the chattels of captains and owners of ships. Now the thought arises, "Is the game worth the candle?" If a legislative act can be amended or repealed which it or a similar kind took twenty-two years to pass, without it ever being tried (the law is not yet in effect) what is the use of wasting our energies on such legislation? The most effective field for labor is the economic. Would the maritime workers have spent the same money, time and energy on their own organizations, there would probably be another story told.

Our step-brothers, the Socialists, seem to be getting ready for a general assault on the voters. While Socialist editors, doctors, lecturers, politicians are learnedly bombarding each other about how to fill the gulf between themselves and the trade unionists, Mrs. Charles Edward Russell is arguing in the New Review for the discard of the phrases "class struggle" and "class consciousness." She would like to substitute the phrases "force of capital" and "force of labor" for "capitalist class" and "laboring class," because the older phrases are unattractive, unsound and unnecessary.

While we think it makes no difference what name you attach to a thing as long as the thing is essentially the same, for "a rose by any other name would smell just as sweet" as Shakespeare puts it, we are reminded of what Kropotkin wrote in his memoirs

"It always happens that after a political party has set before itself a purpose, and has proclaimed that nothing short of the complete attainment of that aim will satisfy it, it divides into two factions. One of them remains what it was, while the other, although it professes not to have changed a word of its previous intentions, accepts some sort of a compromise, and gradually, from compromise to compromise, is driven farther from its primitive programme, and becomes a party of modest makeshift reform."

Such is the fate that has befallen the political Socialist party. And while the Socialists just now are trying very hard to win the confidence of the trade unionists, President Gompers of the American Federation of Labor is accusing them in the August issue of the American Federationist of misrepresenting the principles and discrediting the purposes of the trade union movement in order that more votes may be secured for the Socialist party.

Recently Terence Vincent Powderly was in San Francisco. Most of us seem to have forgotten who T. V. P. (as he was known) is. He was formerly general master workman of the Knights of Labor, the precursor of the American Federation of Labor. He is now chief of division of information in the Department of Labor, over which Secretary Wilson presides. In the '80's of the last century Powderly was what Sam Gompers is today, the recognized head of the American organized labor movement. He held the position of general master workman in the Knights of Labor for fourteen years (1879-1893). He resigned rather than serve with a board of officers whose policy he did not believe to be in harmony with the aim and objects of the organization. The Knights of Labor were a secret organization and this gave occasion for all sorts of charges and counter-charges. Powderly insisted upon his resignation being accepted. Since then he had several appointments from the Federal government and was finally (1907) called into what was then the Bureau of Labor, where he since remained. When the final history of the American labor movement is written, T. V. Powderly will be given his due credit.

There seems to be great activity and a general campaign for increasing membership in the organized labor movement. In New England, where most of the munition factories are located, 15,000 new members have been admitted into the machinists' unions, an eight-hour day for 100,000 unionists has been obtained in the east, a condition which machinists have hoped and prayed for these many years, as President Johnson of the International Association of Machinists, says.

The four big railroad unions of the country are taking in engineers, conductors, trainmen and firemen and are contemplating amalgamating for the purpose of obtaining increased wages and an eight-hour day throughout the country.

In the four railroad unions involved there are 500,000 members.

The United Mine Workers of America are also engaged in a most important organizing campaign. President White, in addressing a large meeting, said: "We have launched this campaign with the one distinctive object of enabling every man and boy eligible to join the organization."

And last, but not least, our own International is also active in a similar campaign. How far we will be successful is to be awaited. But there cannot be any difference in opinion in regard to results in general. These efforts for organization are quickening the life of labor.

TIPS

By Fritz Reuter

Has tipping become a nuisance?

In a restaurant do guests give what they feel like giving, or are they compelled to tip against their own will?

There are at least two sides to this much mooted question. We have endeavored to get the views of the parties concerned, the waiters and the customers. Here they are:

How San Franciscans answer "What tip do you give to waiters?"

What Tip Do You Give for a Meal Costing 50 Cents?

B. S. Crocker—I never ate one.

Jimmy Coffroth—Ten per cent is my invariable rule.

N. G. Lesser—Never less than 10 cents.

O. K. Fleishacker — In certain places not less than a quarter.

Judge Graham—You can't give a Palace waiter less than 15 cents.

What Tip Do You Give for a Meal Costing One Dollar

J. O'Brien—Ten to twenty cents.

S. O. K. Cox—Good service should be rewarded. Ten cents for indifferent service, a quarter for good service.

Right Hanselon—As much as I please. Even 50 cents.

P. Christensen—Strictly 10 per cent.

Cafeteria John—No tips for me. I pay for the food.

What Tip Do You Give for a Meal Costing Two Dollars and a Half?

B. S. Croker—Fifteen per cent; nothing if the waiter is inattentive.

R. M. Bishop—Ten per cent on one or fifty dollars.

N. Micheles—It depends on the variety of dishes.

L. Pomeroy—If two in the party, not less than 35 cents.

V. G. Kohl—Fifty cents is not too much for good service.

What Tip Do You Give for a Meal Costing Five Dollars?

L. M. Belasco—Ten per cent up to $5; over that amount 5 per cent.

N. Hamilton—Fifty cents if two in the party; 75 cents if three or four.

W. N. Black—I stick to 10 per cent.

N. Tobin—Ten per cent; more if ladies in the party.

D. Tevis—I am a crank, but I pay well. If alone half a dollar; if more than one in the party a quarter for each additional person.

What Tip Do You Give for a Meal Costing Ten Dollars?

Ed Greenway—Not more than a dollar.

M. White—A dollar or two; nothing if it was not served right.

A. Neuhaus—Ten per cent on food, 5 per cent on wines.

What the Waiters Say

A few representative places were chosen as a fertile field for questions. These questions were asked: What tip do you expect for a 50-cent, one dollar, two and a half, five and ten-dollar meal?

"Aw, quit yer kiddin'" replied Phil, veteran at Meads', when asked the above questions. "Say, a real gent gives me a nickel, and I thank him. I sometimes do get a dime. A quarter? Say, two years ago I got one from an editor who was showing a party from Arizona the sights."

"Me try to work a guy for a tip? Not on your tintype. He gets the same grub whether he hands out an extra or not. I suppose I cop off a couple of bucks a week, but I don't care."

At the Alt Heidelberg the waiters are pleased with a dime for each dollar; and what's more important to them, they are getting it. "Ach!" sighed August, "if only all gentlemen were reasonable. They want everything just so and don't want to wait. I try to please everybody and if I get a dime on the dollar I am satisfied. I don't care how many there is in the party."

At Tait's Cafe the waiters were rather reluctant to speak about tips, but the consensus of opinion seems to be that 10 per cent is about right.

In the downtown cafes the waiters are all expecting 10 per cent. If they do get some parties that "stiff," they make it up by others. They sometimes get a real live one and break even.

At the Palace Hotel they are not unanimous in their opinions. Although they all take tips some would rather not take them if they could help it. There is Henry, for instance. "I would prefer $4 a day, eight hours' work and no tips. To a sensitive man tips are degrading. As things are now I expect 10 per cent and we all get it in the long run. However, I don't figure by each party. I hate to see guests that are all-exacting to give me less than 15 cents. And you know how hotel guests are, in particular for breakfast."

Fred, at the same hotel, has also decided opinions on tips. They vary somewhat from Henry's. "Of course, I give the same service to everybody, but there are certain things that I will do for a guest whom I know to be liberal that I will not do for one whom I know to be tight. And this is only human nature. Popular opinion notwithstanding, waiters are just as human as other folks."

Here our questioning ended. Richer in first hand information we are of the opinion that the tipping problem, as some are pleased to call it, is not so dangerous as to demand immediate attention and solution. Some harebrained reformers try to pass laws making the giving and taking of tips a punishable offense. There is about as much chance to stop tipping by the enactment of laws as there is to make water run uphill by such methods.

Would it be left to the waiters, a great majority would prefer to work on a straight salary proposition with adequate compensation.

PROHIBITION AND OPTION LAWS

By Edward Flore, General President of our International Union.

Prohibition in its many phases has made rapid progress in the past two years. Several states have gone over to the dry column and the area of dry territory has increased with remarkable rapidity. Today we find the following states governed by prohibition laws: Arizona, Georgia, Kansas, Maine, Mississippi, North Carolina, North Dakota, Oklahoma, Tennessee and West Virginia; Alabama, July 1, 1915; Colorado, Arkansas, Idaho, Iowa, Oregon and Washington, January 1, 1916, and Virginia, November 1, 1916.

Minnesota, Kentucky and Delaware have county option laws and South Carolina has no license law, liquor being sold by county dispensaries under control of the state government.

Our opponents are now going into the legislative halls of our states and provinces and enacting state-wide and county option laws by legislative action, taking away from the people their right to express their choice by ballot.

On December 22, 1914, the Hobson resolution proposing nation-wide prohibition, through an amendment to the Federal constitution, was defeated by a vote of 197 for and 189 against—it requiring a two-third vote for its adoption.

If ever prohibition prohibited there would be intelligent reason, if not justification, for those who believe that the morals of the people may be and ought to be regulated by act of legislature and who do not believe in the right of each man to pursue life, liberty and happiness according to his conscence.

But nowhere has prohibition prohibited. Its effect is, and has always been, to promote hypocrisy and encourage lawlessness, whilst substituting contraband and adulterated drink for drink that at least pays taxes and is what it pretends to be.

The methods used in the past to fight this frantic propaganda are becoming obsolete and newer methods must be brought forward. A campaign of education must be inaugurated that will show to the people the fallacy and hypocrisy of rohibition.—From his Report to the Eighteenth General Convention.

(Continued from Page 18)

before. "In short," concludes Della Valle, "Bacchus will reign in Persia more than ever; not the king himself, with all his power, and with all the diligence he has shown, has been able to expel (the god)."

It is a judgment which any visitor to Persia will confirm. In that country of poverty and pestilence, of burning sun and biting cold, the grape and poppy alike bring forgetfulness of present misery; and Shah Abbas, were he to reign again, would hesitate which first to place under his ban.

Will Czar Nicholas succeed where Shah Abbas failed? It is difficult to believe that the habits of a whole nation can be reformed in the twinkling of an eye. But—qui vivra verra! —From the New York Nation.

BILLY SUNDAY

He raised his hands high and he clenched his fists tight,
He jumped to the left and he leaped to the right,
He sat on the floor and he stood on a chair,
He ruffled his shirt and he towsled his hair.
He howled and he jelled, and he twisted and squirmed,
He crawled and he sprawled, and he wiggled and wormed.
He ranted and raved, and his face became red,
He danced and he hollered, and he stood on his head,
He rattled, and prattled,, he ripped and he tore,
He chattered, he splattered, and he stamped and he swore;
He cracked a poor joke, and he told an old story,
He pointed the way to his heaven and glory.
He tore off his coat, and he tore off his tie,
He swore every faith but his own was a lie.
He drew a fine line with a thin piece of chalk,
And declared if thereon you were careful to walk,
You'd arrive in his heaven, and all would be well,
But that all other ground was the pathway to hell.
He told us the devil for each of us waited,
He shouted, he spouted, he gesticulated.
He roared and he shrieked, and he foamed at the mouth,
He pawed the air north, and the split the air south.
He sneered and he snarled, and his eyes became wild—
And all in the name of the Christ who was mild.

* * *

The people were pleased with these elegant scenes,
They yelled their approval and gave of their means.
They filled his hat full to the brim with their gold,
To hear the glad tidings that hell is not cold.

—F. W. Raper, in "The Masses"

Life has many bitter and sad experiences, but none so humiliating as looking for a job.

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MEALS 35 CENTS

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FIXING WAGES BY LAW

Some progressive people favor the fixing of wages by law. Such legislation is foredoomed to failure unless also the prices of everything the wage earner buys is also fixed by law. Prices of goods and services that consumers buy every day are constantly fluctuating. If the wages were stationary until the legislature felt disposed to change them, it follows that the wage earners would be the last ones to obtain any relief from the constant increase of the cost of living or the proper raising of the standard of life. The theory of wage legislation is not in accordance with the aims of a live and progressive labor movement. Those who favor a minimum wage by law for women should also bear this in mind, that once chained down to a certain wage in any industry, it would be beyond the means and hopes of women to obtain any legitimate increase until long after the necessity and justice therefore would have demanded it. It would be another obstacle in the path of progress. Another link in the chain of slavery.—T. J.

ORIGINAL GIN RICKEY MIXER OF U. S. IS DEAD

George Williamson, credited with being the original mixer of gin rickeys, is dead. For more than 30 years he had been identified with Shoomaker's, first as an employee, but for the last 20 years, as secretary of the Shoomaker Company.

Shoomaker's has been the resort of statesmen and politicians since before the war. No drinking place in Washington was better known or had more distinguished patrons.

Williamson mixed the first gin rickey ever served over a bar in the United States, according to his many friends. The rickey was named after the man who directed Williamson to mix it, and it was served to Col. Joe Rickey of Missouri, a well known politician and bon vivant in Washington, a quarter of a century ago.

ATTENTION BROTHERS!

When Patronizing Barber Shops, Look for the Barbers' Union Shop Card!

The following places have been decalred unfair to Organized Labor and members of Unions patronizing same will be fined by their organizations:

Golden West Shaving Parlor.... 84 Ellis Street

Annex Shaving Parlor 45 Ellis Street

Ruge & Gast .....18 Ellis Street

Are You a Subscriber?—If not,

CUT THIS OUT

And Mail It To

The Culinary Craft

With a Dollar

I hereby subscribe to THE CULINARY CRAFT for one year:

Name .....

Address .....

BANQUET ON THE BATTLE LINE

The following interesting description from the pen of Alphonse G. Nicole, formerly a member of local No. 30, employed at Techau Tavern of San Francisco, gives a vivid account of an imprompetu banquet in the trenches on the French firing line:

It was not a small affair to make a good dinner when you have nothing, or almost nothing, on hand. No use to think of Washington Market, or of anything of the sort.

Gathering the Food

First of all everybody must take a hand. So a fellow and I, we go, by fraud, to the next town at the rear—a few kilometers. There, all through the danger of war, a few old people stayed. We were lucky. I am always lucky. I found two young and fat rabbits. After much discussion they were mine for 40 cents apiece.

The great bell of the Cathedral of St. Stephen, Vienna, cast from captured Turkish cannon more than two centuries ago, is to return to war as an Austrian "skoda," a 42-centimeter mortar, big caliber shells or shrapnel. The church has given this treasure to be melted up as part of the war metal collection. The Great Growler, "die grosse Brummerin," of St. Stephen, weighs seventeen tons.

Now I stop to let you have a look on the moving picture of two happy and laughing fellows, walking back fast, carrying, petting and caressing each an astonished rabbit in his arms. Joy at the camp.

I had found also oil and vinegar, lard, onions, two eggs and small things of the kind necessary for any good cooking.

Others Are Busy

Others worked between times. One found three old stoves, all broken, but made a good one of the three. A kitchen with a table was made with good will and good haste. One split the wood; another got water in a well, dip like hell; everybody peel potatoes, onions and the rest.

I killed the rabbits and skinned them. They were real fat. Well, you see us doing nice work, and I want to tell you my way of cooking, because you are a mere civilian. You know we have no butter or Madeira to make a sauce. You will excuse me if I keep the secret for me. Only a hint. Most of the sauce is made out of red wine, and the chef, of course, tastes often the wine and the sauce.

Hunger the Sauce

Now everything is ready. At two hundred meters from the kitchen two of us rebuild a dining room. A door on empty barrels made a dandy table with a tent as a tablecloth. In the center a large bouquet of beautiful flowers in a great shell badly exploded.

No cocktails, no appetizers. But we had much better—it was hunger, real hunger. I mean starvation. I tell you, my customers were not in the mood for kicking, even if my cooking had not been first-class. But it was first-class, good and best and better yet. Companions, brothers and even their fathers, all together, with due respect, had nothing on me. I send you the menu:

On the Front—June 15, 1915
P. P. I. E.
—Menu—
Appetizers Hunger Starvation
Hors d'Centres
Pates fois gras truffes en canapes
Entree and Roast
Two Brother Rabbits Saute, with Onions, Garlic and Sauce Claret by the Gallon
Salad
Lettuce and Lobster with Mayonnaise and Garlic
Cheese
Cammembert and Another Smelling Fierce
Dessert
Canned Apricots from L. A., Cal.
Coffee by the Double Tasse
No Alcohol (Prohibition by Joffre)
Tobacco Pipes Cigarettes
Red Wine at Will Flood of Wine
Songs, Insanities Speech by the President—A. G. Nicole
Music on the Whole Line
Concertina by Numerous Cannons of Every Size and Tune
Six Covers

The fellows were so glad (nothing was left) that they presented me with the bouquet that was on the table. You see, my natural emotion. I had to answer. My voice was thin at first, but I drank a quart of claret and the good words, the words I had to tell, came better. My speech was the best they ever heard, and you know my honest industry.

Well, Bryan, who knows how to say the biggest and most foolish insanities, has nothing on me. It was some speech, I tell you. I had many hurrahs and acclamations, and 600 men today will talk of it."

SPECIAL LOS ANGELES EDITION

MR. JAMES KARSTEN, REPRESENTING THE CULINARY CRAFT, WILL BE IN LOS ANGELES AFTER THE 8TH OF SEPTEMBER. HE WILL BE THERE FOR THE PURPOSE OF GETTING OUT A SPECIAL LOS ANGELES EDITION AND TO ESTABLISH A BRANCH OFFICE. THE CO-OPERATION OF THOSE INTERESTED IN THE CATERING INDUSTRY IS NECESSARY. FOR THIS CO-OPERATION THE MANAGEMENT OF THE CULINARY CRAFT MOST URGENTLY ASKS.

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Choice Music
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Time goes joy-riding while you enjoy the food, drink, music and German heartiness of the

35 ELLIS STREET

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FILL the goblet up with wine of California.
Let us drink—who would not?
There's rosy NECTARUBI and golden TOPAZOR!
They warm the heart and teach the wit even of a bore.

SAN FRANCISCO SAN JOSE

BANK OF ITALY

STATEMENT OF CONDITION
At Close of Business, June 30, 1915

RESOURCES

First Mortgage Loans on Real Estate		$ 6,359,715.15
Real Estate, Bank Buildings, Furniture, Fixtures and Safe Deposit Vaults		815,977.95
Time Loans (Collateral and Personal)		602,609.14
Customers' Liability under Letters of Credit		201,451.98
Other Resources		19,196.82
United States, State, Municipal and other Bonds	$ 2,766,033.68	
Demand Loans Collateral and Personal	2,975,226.87	
CASH	2,430,313.34	9,171,573.89
TOTAL		$17,170,524.93

LIABILITIES

Capital Paid Up	$ 1,250,000.00
Surplus and Undivided Profits	340,221.33
Dividends Unpaid	37,646.00
Letters of Credit	201,541.98
DEPOSITS	15,341,205.62
TOTAL	$17,170,524.93

THE STORY OF OUR GROWTH
As Shown by a Comparative Statement of Our Assets

December 31, 1904	$ 285,436.97
December 31, 1905	1,021,290.80
December 31, 1906	1,899,947.28
December 31, 1907	2,221,347.35
December 31, 1908	2,574,004.90
December 31, 1909	3,817,217.70
December 31, 1910	6,539,861.47
December 31, 1911	8,379,347.02
December 31, 1912	11,228,814.56
December 31, 1913	15,882,911.61
June 30, 1914	17,170,524.93
June 30, 1915	19,000,000.00

NUMBER OF DEPOSITORS 47,000

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A Vote for Gallagher is a Vote for

Hetch Hetchy with Home Labor

Low Taxes, Cheap Light, Cheap Power

No More District Assessments

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Municipal Railway Extension

The Best Interests of the Workingman and Woman.

The Primaries Take Place Sept. 28th
Vote for Labors' Candidate